

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (original) Process for supplementing an alcoholic beverage with constituents, during its production, in which, while said beverage is in a production container, carrying out an addition to said beverage of said constituents, characterized in that said addition is carried out with a dosage of constituents predetermined as a function of the measured or estimated difference, of the content of said constituents, between a barrel of new wood of the best essence and said production container, and in that supplemental additions are carried out at predetermined intervals and with dosages predetermined as a function of the nature of said container, so as to compensate in the course of time the decrease by degradation of said constituents and to obtain a curve of concentration in constituents of said beverage resembling that which would be obtained with said barrel of the best essence in lieu and in place of said container.

2. (original) Process according to claim 1, more particularly applied to the supplementation in tannins or the like of a wine during its production in a used wood barrel,

characterized in that said initial addition is carried out with a dosage of tannins comprised between 50 and 80 mg/L, whilst the ultimate addition is of the order of 5 to 20 mg/L/month.

3. (original) Process according to claim 2, characterized in that the second addition is carried out at about three or four months after the initial addition and the ultimate additions are spaced apart by one or two months.

4. (currently amended) Process according to claim 2 [[or 3]], characterized in that the ultimate content is first of the order of 10 to 20 mg/L/month, then the order of 5 to 10 mg/L/month toward the end of production.

5. (currently amended) Process according to ~~one of claims 2 to 4~~ claim 2, characterized in that the tannins are constituted by one of the constituents of the group comprising ellagic tannins, proanthocyanidic tannins, gallic tannins or a mixture of some or all of these.

6. (currently amended) Process according to ~~one of claims 2 to 5~~ claim 2, characterized in that the additions of tannins are carried out in the form of a powder, granular material, or an effervescent tablet.

7. (original) Process according to claim 1, more particularly applied to the supplementation in tannin or tannins or the like, of a wine during its production in a hermetic vat, characterized in that in addition to the various additions of tannin or tannins, there is introduced into the vat oxygen in a continuous or stepwise manner.

8. (original) Process according to claim 7, characterized in that the quantity of oxygen is comprised on the average between 0.5 and 5 mg/L per month.

9. (currently amended) Process according to claim 7 [[or 8]], characterized in that the oxygen is introduced by one of the processes of the group constituted by micro-bubbling, aeration, release from a compound or a mixture of products.

10. (currently amended) Process according to ~~one of claims 7 to 9~~ claim 7, characterized in that the initial addition is carried out with a dosage of the order of 100 mg/L, the ultimate quantity decreasing from 25 mg/L/month to 10 mg/L/month.

11. (original) Process according to claim 1, more particularly applied to the supplementation in tannin or tannins of a brandy produced in a used barrel.

12. (original) Process according to claim 1, more particularly applied to the supplementation in tannin or tannins of a brandy produced in a hermetic vat, oxygen being diffused in a suitable quantity into the liquid, continuously or stepwise.

13. (new) Process according to claim 3, characterized in that the tannins are constituted by one of the constituents of the group comprising ellagic tannins, proanthocyanidic tannins, gallic tannins or a mixture of some or all of these.

14. (new) Process according to claim 8, characterized in that the oxygen is introduced by one of the processes of the group constituted by micro-bubbling, aeration, release from a compound or a mixture of products.